AMENDMENTS TO THE CLAIMS

This listing of claims replaces all prior versions and listings of claims in the application:

Listing of claims:

1-13. (Cancelled)

14. (Currently Amended) A method for producing a fermentation product from starch-containing produce, the method comprising:

treating a starch-containing produce slurry with a first starch hydrolyzing enzyme that hydrolyzes starch to oligosaccharide at ~~an elevated~~ a temperature ~~to coagulate protein~~ under which protein coagulates,

removing insoluble materials from the slurry to obtain a starch hydrolysate-containing solution,

treating the starch hydrolysate-containing solution with a second starch hydrolyzing enzyme that hydrolyzes starch or oligosaccharide to glucose to obtain a glucose-rich syrup, and

treating the glucose-rich syrup for up to five days with a microorganism that converts glucose to a fermentation product.

15. (Original) The method of claim 14, wherein the first starch hydrolyzing enzyme is α-amylase and the second starch hydrolyzing enzyme is glucoamylase.

16. (Original) The method of claim 15, wherein the fermentation product is wine, vinegar, lactic acid, citric acid, or amino acids.

17. (Cancelled)

18. (Previously Presented) The method of claim 16, wherein the produce is rice, tapioca, grain sorghum, potato, sweet potato, wheat, barley, corn, or legumes.

19. (Original) The method of claim 14, wherein the fermentation product is wine, vinegar, lactic acid, citric acid, or amino acids.

20. (Original) The method of claim 14, wherein the produce is rice, tapioca, grain sorghum, potato, sweet potato, wheat, barley, corn, or legumes.

21-30. (Cancelled)

31. (Currently Amended) The method of claim 14, wherein the ~~elevated~~ temperature is ~~about~~ 90 °C.

32. (Currently Amended) The method of claim 15, wherein the ~~elevated~~ temperature is ~~about~~ 90 °C.

33. (Currently Amended) The method of claim 16, wherein the ~~elevated~~ temperature is ~~about~~ 90 °C.

34. (Currently Amended) The method of claim 18, wherein the ~~elevated~~ temperature is ~~about~~ 90 °C.

35. (Currently Amended) The method of claim 19, wherein the ~~elevated~~ temperature is ~~about~~ 90 °C.

36. (Currently Amended) The method of claim 20, wherein the ~~elevated~~ temperature is ~~about~~ 90 °C.

37. (New) The method of claim 14, wherein the microorganism is *Aspergillus oryzae*.

38. (New) The method of claim 14, wherein the glucose-rich syrup is treated with a microorganism for 3 to 5 days.

39. (New) The method of claim 15, wherein the microorganism is *Aspergillus oryzae*.

40. (New) The method of claim 15, wherein the glucose-rich syrup is treated with a microorganism for 3 to 5 days.

41. (New) The method of claim 20, wherein the microorganism is *Aspergillus oryzae*.

42. (New) The method of claim 20, wherein the glucose-rich syrup is treated with a microorganism for 3 to 5 days.

43. (New) The method of claim 31, wherein the microorganism is *Aspergillus oryzae*.

44. (New) The method of claim 31, wherein the glucose-rich syrup is treated with a microorganism for 3 to 5 days.